



# POLIZIANO

## MANDRONE DI LOHSA MAREMMA TOSCANA CABERNET

DENOMINAZIONE DI ORIGINE CONTROLLATA  
E GARANTITA



Powerful and elegant at the same time, soft but structured, Mandrone di Lohsa is a wine obtained mainly from Cabernet Sauvignon, but with small yet decisive additions of Petit Verdot. These varietal are essential to give the Mandrone its distinctly Mediterranean character of sun and spice which makes it unique and recognizable.

**CLASSIFICATION:**

Maremma Toscana Cabernet – Doc

**FIRST YEAR OF PRODUCTION:**

2001

**N. BOTTLES PRODUCED ON AVERAGE:**

About 15,000 bottles

**VARIETY:**

85% Cabernet Sauvignon, 15% Petit Verdot

**VINEYARD AREA:**

9 ha

**ALTITUDE:**

100 m.s.l.m.

**EXPOSURE:**

South / south-west

**TYPE OF SOIL:**

Slopes, with a very rich presence of stones  
(marl and sandstone)

**PLANT DENSITY:**

6,000 plants per hectare

**HARVEST METHOD:**

Manual in crates with a secondary selection also by hand

**VINIFICATION:**

Fermentation and maceration take place in conical stainless steel vats for a period of 20-25 days

**AGING:**

The wine is aged for 18 months in new barriques and tonneaux of French oak

**AGING POTENTIAL:**

Over 15 years